

AMENDMENTS TO THE SPECIFICATION

Please replace the paragraph on page 1, line 3 with the following:

~~Technical Field~~ BACKGROUND

Please delete the paragraph on page 1, line 12 as follows:

~~Background Art~~

Please replace the paragraph on page 2, line 10 with the following:

~~Disclosure Of Invention~~ SUMMARY

Please replace the paragraph on page 4, line 31 with the following:

~~Best Mode For Carrying Out The Invention~~ DETAILED DESCRIPTION

Please replace the paragraphs starting on page 6, line 21 and ending on line 34 with the following:

The pouring guide 7 is located beneath a corresponding aperture (not visible) in the gantry 4. The guide 7 can direct the contents of the receptacle into any required container located beneath the guide. Fig. 1 diagrammatically represents a membrane ~~press 27~~ press 37 beneath the guide 7, but will be appreciated that the membrane press could be replaced by any desired type of container/further processing apparatus.

The above described apparatus is used as follows – each of the receptacles 22, 23 is filled with any desired grape material, (e.g. fruit, pulp, juice, pre-drained skins or fortifying beverage) with the containers 22, 23 in the lowered position L. The receptacles are filled through the top openings 26, 27. The receptacles may be fitted with internal screens or filters ~~(not shown) 29~~ so that if the receptacles are filled with material which is a mixture of liquid and solid (e.g. pulp) the liquid drains through to the bottom of the receptacle and can be removed from the receptacle by pumping out through a lower aperture ~~(not shown) 28~~ (shown in Fig. 2) in the receptacle, if desired.

Please replace the paragraph starting on page 7, line 4 and ending on line 19 with the following:

When it is desired to remove some or all of the material from one of the receptacles 22, a container or further processing apparatus (e.g. a membrane-~~press-27~~ press 37) is positioned below the pouring guide 7, and the upper hatch of the membrane press is opened to receive material poured through the guide 7. The lid of the receptacle 22 is removed, and the operator controls the supply of hydraulic fluid to the pair of rams 18 to gradually extend the rams and slowly raise and tilt the receptacle 22, so that material pours from the open top 26 of the container 22 into the guide 7 and hence into the membrane-~~press-27~~ press 37. The pouring operation may be supervised and/or controlled by a person standing on the catwalk 6. When the desired amount of material has been poured out of the receptacle, the receptacle 22 is lowered back to position L by contracting the pair of rams 18. It would be appreciated that the raising and tipping of the receptacle 22 may be as slow and as gentle as necessary. If the contents of the receptacle 22 tend to stick inside the receptacle, the receptacle can be rocked backwards and forwards by alternation of the hydraulic rams 18 in reverse and forward drive to remove any material that may adhere to the base and sides of the receptacle walls.